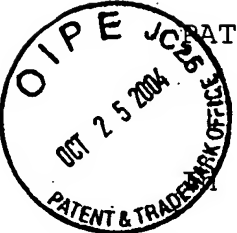


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IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

re the application of: Jae Hoon KIM, et al.

Serial No.: 10/786,595 Group Art Unit: Not Yet Assigned

Filed: February 26, 2004 Examiner: Not Yet Assigned

For: SNACKS HAVING LOWER ACRYLAMIDE LEVELS AND PROCESS FOR
PREPARING THEREOF

* * * * *

INFORMATION DISCLOSURE STATEMENT

Honorable Commissioner for Patents October 25, 2004
P.O. Box 1450
Washington, DC 22313

Sir:

As a means of complying with the duty of disclosure under
37 CFR §1.56, and in accordance with 37 CFR §§1.97 and 1.98,
Applicants, through the undersigned attorney, submits this
Information Disclosure Statement. The patents, publications or
other information submitted herewith are listed on the attached
Form PTO-1449 and copies are attached.

In accordance with 37 CFR § 1.97 (b) (3), this Information
Disclosure Statement is being filed before the mailing date of a
first Office Action on the merits of the above-identified
application. In the event this Information Disclosure
Statement is filed after the mailing date of a first Office

Action on the merits but before the mailing date of either a Final Action under 37 CFR §1.113 or a Notice of Allowance under 37 CFR §1.311, please charge the fee of \$180.00 as set forth in 37 CFR §1.17(p), to Deposit Account No. 50-3226. A duplicate copy of this paper is enclosed.

Respectfully submitted,
PIPER RUDNICK LLP

By: 

Yoon S. Ham,
Reg. No. 45,307

P.O. Box 9271
Reston, VA 20195
(202)861-3871
Atty. Dkt. No. 300466-P0004
Enclosures
YSH:jr



PIPER RUDNICK, LLP
1200 NINETEENTH STREET, N.W.
WASHINGTON, D.C. 20036-2412

LIST OF PATENTS AND PUBLICATIONS FOR APPLICANT'S INFORMATION DISCLOSURE STATEMENT

ATTY. DOCKET NO.: 300466-P0004GROUP ART UNIT: Not Yet AssignedSERIAL NO.: 10/786,595FILING DATE: February 26, 2003APPLICANT(S): Jae Hoon Kim, et al.TODAY'S DATE: October 25, 2004

U.S. PATENT DOCUMENTS

| *EXAMINER INITIAL | DOCUMENT NUMBER | DATE | NAME | INT'L CLASS | SUB- CLASS | FILING DATE (If Appropriate) |
|----------------------|--------------------|------|------|----------------|---------------|---------------------------------|
| AA | | | | | | |

FOREIGN PATENT DOCUMENTS

| DOCUMENT NUMBER | DATE | COUNTRY | CLASS | SUB- CLASS | TRANSLATION (YES) (NO) |
|--------------------|------|---------|-------|---------------|---------------------------|
| AB | | | | | |

OTHER ART (Including Author, Title, Date, Pertinent Pages, Etc.)

| | |
|----|---|
| AC | <u>Summary of Monday, October 28, 2002 Session Exposure and Biomarkers Working Group, pp. 1-14</u> |
| AD | <u>Exposure and Biomarkers White Paper, October 8, 2004, pp. 1-15</u> |
| AE | <u>Report of the Analytical Methods Working Group, October 29 & 30, 2002, pp. 1-16</u> |
| AF | <u>Food Safety Consultations, Health Implications of Acrylamide in Food, June 25-27, 2002, pp. 1-35</u> |
| AG | <u>Federal Register, Rules and Regulations, June 25, 2002, Vol. 67, No. 122</u> |
| AH | <u>Nature, Acrylamide from Maillard reaction products, October 3, 2002, Vol. 419, pp. 449-450</u> |
| AI | <u>Nature, Acrylamide is formed in the Maillard reaction, October 3, 2002, Vol. 419, pp. 448-449</u> |

| | | |
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| _____ | AJ | <u>Method 8316, Acrylamide, Acrylonitrile and Acrolein by High Performance Liquid Chromatography (HPLC), September 1994, pp. 1-7</u> |
| _____ | AK | <u>Method 8032A, Acrylamide by Gas Chromatography, December 1996, pp. 1-14</u> |
| _____ | AL | <u>Food Standards Agency, UK Results from Central Science Laboratory, October 31, 2002, pp. 1</u> |
| _____ | AM | <u>JIFSAN/NCFST Acrylamide in Food Workshop White Paper for Working Group 5: Risk Communication, October 28-30, 2002, pp. 1-8</u> |
| _____ | AN | <u>Food Standards Agency, Summary of Known Activity on Acrylamide in Food, October 31, 2002, pp. 1-15</u> |
| _____ | AO | <u>Acrylamide Analytical Methods Working Group Backgrounder, pp. 1-9</u> |
| _____ | AP | <u>J. Stephen Elmore & Donald S. Mottram, Compilation of free amino acid data for various food raw materials, showing the relative contributions of asparagine, glutamine, aspartic acid and glutamic acid to the free amino acid composition., October 2002, pp. 1-3</u> |
| _____ | AQ | <u>NRC Nestle' Research Center, Mechanism(s) of Formation of Acrylamide in Foods, June 12, 2002, pp.1-8</u> |
| _____ | AR | <u>Don Mottram and Bronek Wedzicha, Suggested mechanism for the formation of acrylamide in foods, pp. 1-19</u> |
| _____ | AS | <u>Prepared for JIFSAN/NCFST Workshop on Acrylamide in Food Toxicology and Metabolic Consequences Working Group, Overview of Acrylamide Toxicity and Metabolism, October 2002, pp. 1-35</u> |

EXAMINER

DATE CONSIDERED

* EXAMINER: Initial if reference considered, whether or not citation is in conformance with MPEP 609; Draw line through citation if not in conformance and not considered. Include copy of this form with next communication to applicant(s).